



regional tasting lounge

currently featuring Basque(BQ), Morocco(MC) and B.C.(BC)

spikes ①

served pintxos style, on spikes - \$3.5 each
(minimum 2 per item)

moroccan chicken

Ras el Hanout spice marinade

meatballs

spicy basque piperrada sauce

grilled chicken livers

house made mini flat bread

lamb sirloin

lime mint confit

wild sea tiger prawn

harissa and ginger prawn cake

roasted vegetables

ask about today's creation

chef's spike platter

spike assortment (serves 1-2)

spike assortment (serves 2-3)

BQ

30

59

plates

sharing style (may we suggest 2-3 plates per person)

house salad ①

hand-picked greens, fennel, orange, grapefruit, citrus
vinaigrette

MC

9

bacalhau fritters ①

salt cod, potato, onions & piri piri sauce

BQ

8

chermoula prawns

cucumber rosewater & mint salad

MC

13

braised lamb cheeks

Israeli couscous, apricots & figs

MC

11

seared albacore tuna ②

preserved lemon vinaigrette & tabouleh

MC

12

pan seared flat iron steak ②

chimichurri butter, caramelized shallot, roasted
new potato

BQ

13

berkshire pork belly ②

hibiscus cabbage, braeburn apple & cipollini onions

BC

13

crispy basque chicken

piperrada verde, caraway yoghurt

BQ

11

smoked cassoulet

slow braised pork belly, sausage, ham hock & beans

BQ

14

mussels

ask about today's creation

BC

12

oak barrel house smoked magret duck

baby leaf salad, pomegranate vinaigrette
& caramelized walnuts

BC

13

dungeness crab & shrimp cakes

pear, jicama & frisée salad with citrus vinaigrette

BC

15

warm beetroot salad

happy day goat cheese, sherry vinaigrette & walnuts

BC

11

three course \$25 menu also available, please ask your server

Grant Hunnisett | Executive Chef

“I source local fresh, organic ingredients whenever possible.
My passion is to experiment with methods used around the world
and to offer memorable introductions every time.”

Grant Hunnisett

sides

side dishes with your dinner

house made moroccan spiced bread <i>caraway & cardamom butter</i>	BC 6
house marinated olives <i>olive assortment, served warm</i>	BC 7
wild mushrooms <i>caramelized shallot, garlic & herbs</i>	BC 8
roasted root vegetable <i>fireweed honey & fennel seeds</i>	BC 7
spiced chickpeas <i>thinly sliced onion, pine nuts, garlic, raisins & herbs</i>	MC 6

dessert

after dinner ideas

house made smores ③ <i>graham cracker, marshmallows & callebaut chocolate</i>	BC 8
braeburn apple crumble ③ <i>Okanagan apples, fennel scented vanilla gelato</i>	BC 8
house made saffron gelato ③ <i>pistachio brittle</i>	MC 8
molten chocolate cake (allow 10-15 minutes) <i>espelette pepper ice cream</i>	BQ 8

sweet & sticky

Quinta do Crastro, Port LBV, Portugal 02	7
Buller, Tawny, Australia N.V.	8
Henriques 15y Madeira, Portugal	16
Venturi Schilze Branderburg No.3 07	10
Elephant Island Crab Apple, Okanagan Valley 07 btl	38
Pentage, Late Harvest, Okanagan Valley 07 btl	39

coffee & tea

Americano/Espresso	3.5
Cappuccino / Latte	4.5
Tea (<i>ask for selection</i>)	3.5

digestif

Ask your server for our digestif cocktail selection